



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food Reinspection #1

Hong Kong Express, Corp
Hong Kong Express
7420 W Good Hope Rd
Milwaukee, WI

6/8/2015

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:
\$213.00**

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-304.11	1. The clean sanitized drainboard was dirty. Keep the sanitize side of the warewashing sink clean at all times. 2. Dirty knives were on the magnetic strip. Reclean knives and only store clean knives on the strip. 3. Employee was asked to move a raw chicken cutting board from an area and then rinsed it in the vegetable prep sink. All equipment must be properly washed and sanitized. 4. The veg prep sink drainboard was soiled and had dirty equipment on it. Keep food contact surfaces clean.	6/15/2015
3-501.16	Food equipment must be clean and sanitized before used with food. Repeat. Grilled chicken in the hot holding was 110-132F and fried chicken and eggs rolls were 120-132F. Potentially hazardous food must be held hot at 135 degrees or above. Repeat.	6/15/2015



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5-205.11 The warewashing hand sink was covered by dirty trays and contained a scoop. The other handsinks contained the blender lid and a scrubbie. Keep all handsinks free of equipment and parts. Repeat. 6/15/2015

An employee rinsed the sugar scoop in the handsink instead of properly washing it. Do not use handsinks for cleaning utensils, only for handwashing.

Handsink was not available for use. Make sure the handsink is always available. Repeat.

7-201.11 Soap and other chemicals were stored over the veg prep sink and on the beverage prep table. Keep chemicals away from and over food areas. 6/15/2015

All toxic materials must be stored so they will not contaminate food. Repeat.

Good Practice Violation(s): 4

Total Violations: 4

Notes:

On 6/8/2015, I served these orders upon Hong Kong Express, Corp by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature